BURNT TAVERN
BOURBON

SIGNATURE COCKTAILS

FIRESIDE TODDY

INGREDIENTS

2oz burnt tavern bourbon
3oz hot, unfiltered apple cider
1/2 oz fresh lemon juice
1/2 oz honey-ginger syrup
1 dash aromatic bitters
1 cinnamon stick
garnish: charred orange wheel & star anise

INSTRUCTIONS

warm the apple cider with the cinnamon stick until steaming, but not boiling. add bourbon, lemon juice, honey-ginger syrup, and bitters to a preheated heatproof glass or mug. pour in the hot cider and stir gently. garnish with a lightly charred orange wheel and star anise.

to make honey-ginger syrup: combine 2 parts honey with 1 part warm water & 3-4 thin slices of fresh ginger. steep for 15 minutes, then strain and cool.